

Electric Skillet

12 x 15 inch

deni®

BONUS

Includes
Recipes

Model #8255

IMPORTANT

Please keep these instructions
and your original box
packaging.



INSTRUCTIONS
FOR PROPER USE AND CARE

Skillet

IMPORTANT SAFEGUARDS

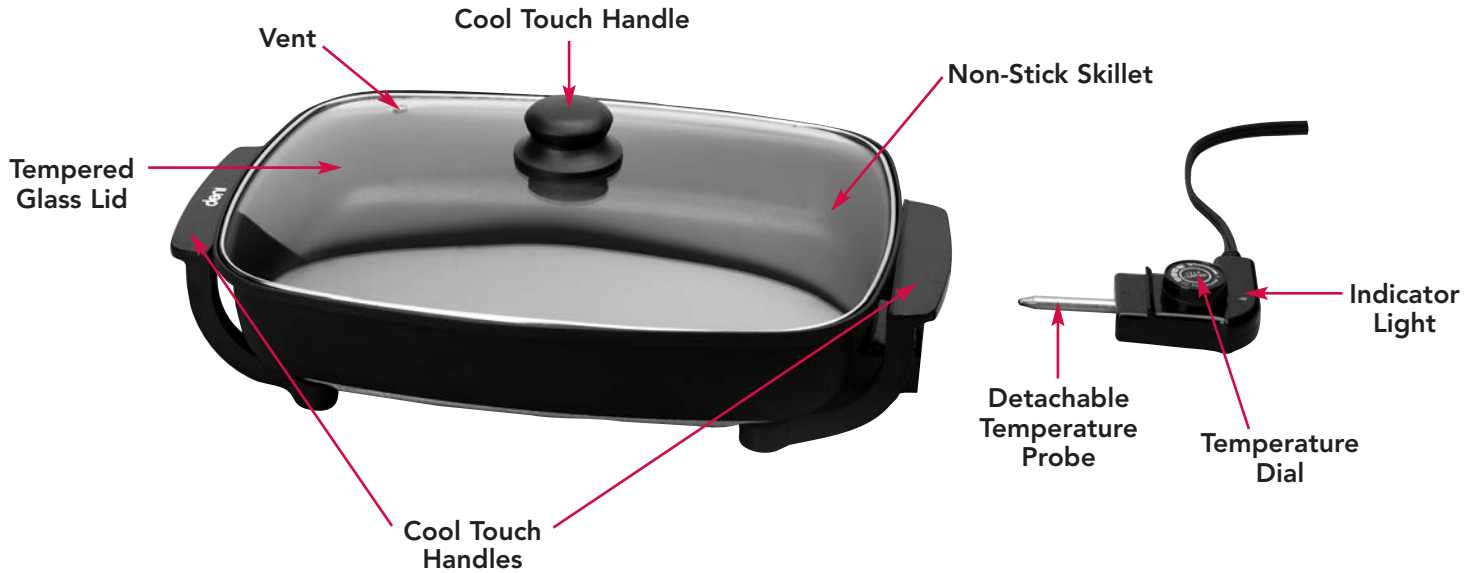
When using this electrical appliance, safety precautions should always be followed, including the following:

- READ ALL OF THE INSTRUCTIONS.
- Do not leave appliance when plugged in. Unplug from outlet when not in use.
- Do not use any metal utensils on the non-stick surface.
- Do not touch hot surfaces. Use handles on lid and base.
- Do not use outdoors or on a wet surface.
- To protect against electric shock do not immerse cord or plug in water or other liquid.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not allow unit to be used as a toy. Close supervision is necessary when used by or near children.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn controls to "OFF", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Do not touch the steam vent on the skillet lid during or after use. It is extremely hot and may cause scalding.

- Avoid sudden temperature changes.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate with damaged cord or plug. If the appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to an authorized service center for proper service and replacement or repair.
- Warning: Any other servicing should be preformed by an authorized service representative.
- Do not clean with metal scouring pads as small particles may break off and create the risk of electric shock. Metal scouring pads may also damage the finish.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Do not handle plug or appliance with wet hands.
- This unit has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fully fit in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.
- This unit is recommended for household, indoor use only.

SAVE THESE INSTRUCTIONS

Features



Before First Use

READ INSTRUCTIONS THOROUGHLY.

1. Remove all packing materials.
2. Wash the skillet and lid in warm soapy water and rinse well. Dry thoroughly. DO NOT immerse the temperature probe in water.

Operating the Unit

Note: Appliance may give off a fine smoke and a slight burning odor when operating for the first time.

1. Place the unit on a dry, flat surface.
2. Turn the temperature dial to the "OFF" setting. Plug the temperature probe into the unit. Plug the temperature probe into an outlet.
3. Turn the temperature control dial to the desired temperature. The indicator light will turn on. When the light turns off, the unit has reached its desired temperature. It is ready to start cooking.
4. Turn the temperature dial to the "OFF" position when you are finished cooking. Unplug from the wall outlet.

Cleaning the Unit

1. Turn the temperature dial to the "OFF" position. Unplug from the wall outlet. Remove the temperature probe from the unit.
2. Allow the unit to cool before cleaning.
3. The skillet and lid can be washed in warm soapy water. Rinse well. Dry thoroughly before reassembling.
4. If surface is hard to clean, reheat the unit. Unplug unit. Let it cool until it is warm, then clean as stated above.
5. To clean the temperature probe, wipe with a dry soft cloth.

Hints and Tips

- Do not use metal utensils or knives on the skillet surface.
- Do not place the temperature control probe on the skillet surface, as it may scratch or damage the surface.
- Do not use cleansers, nylons or metal brushes on skillet surface, as it may scratch or damage the surface.
- To season the non-stick properties of the skillet surface, apply a light coat of cooking oil. Repeat periodically.

Skillet

Recipes

Apple Cider Braised Chicken

Servings: 4

Ingredients:

(A good accompaniment with this dish is mashed sweet potatoes or yams.)

2-2¹/₂ lbs. chicken, quartered

1 cup flour, seasoned with salt and pepper

3 tbsp. butter, more if needed

1 cup onions, large diced

³/₄ cup carrots, large diced

³/₄ cup celery, large diced

1 clove garlic (more if desired), minced

¹/₂ cup turnips, diced

1 cup apple cider

1 cup white stock

1 tsp. dried thyme or 2 tsp. chopped fresh

1 tsp. fresh parsley, chopped

2 bay leaves

¹/₂ tsp. rosemary leaves

salt and pepper to taste

2 tbsp. cornstarch in 2 tbsp. water

Method:

1. Set unit to 350°F. Dredge chicken pieces in seasoned flour.
2. Put butter in skillet and heat. Saute chicken pieces in batches until browned. If necessary, raise temperature to 375°F. Set browned chicken aside.
3. Add onions, carrots, celery, turnip and garlic to skillet and cook until soft and lightly browned. Add more butter if needed. Return chicken to the skillet. Add remaining ingredients except for cornstarch. Cover with the lid. Lower temperature to 300°F. Simmer until chicken is tender (30-45 minutes). Remove the chicken.
4. Strain sauce if desired. Some prefer to serve the sauce mixture, vegetables and all. Thicken the sauce by adding the slurry (cornstarch and water mixture). The mixture should quickly thicken once boiling is achieved. Add salt and pepper to taste.
5. Turn the unit off. Serve the chicken with the sauce.

Barbecued Pork Sandwich

servings: 4

Ingredients:

- 2 cups cooked pork shredded or sliced very thin
- 1¹/₂ cups barbecued sauce
- 4 large sandwich rolls, buttered

Method:

1. Set temperature to 300°F.
2. Add pork and barbecue sauce. Stir well, allow to reach a boil.
3. Lower the temperature to warming. Simmer for 30 minutes.
4. Serve a generous amount on a buttered roll. Serve with a knife, fork, and a large napkin.

This is the perfect way to utilize that left over pork roast. In fact, you are likely to want to cook some extra so you can have some leftover for this dish.

Barbecue Shrimp, Quick-n-Easy

servings: 8

Ingredients:

- 32 jumbo shrimp, peeled and deveined
- 2 cups of your favorite barbecued sauce

Method:

1. In a bowl, combine the shrimp and the barbecue sauce.
2. Marinate in the refrigerator for about 1 hour.
3. Preheat the skillet to 300°F.
4. Place shrimp in preheated skillet. Cover with the lid and cook about 4-5 minutes.

Skillet

Beef Stew

servings: 4

Ingredients:

1/4 cup vegetable oil	1/3 cup tomato paste
2 1/2 lbs. stewing beef (1/2" cubes)	3/4 cup red wine
salt and pepper to taste	1 qt. brown stock
4 tbsp. flour	3 tbsp. fresh parsley, chopped
4 white potatoes	1/2 tsp. dried thyme
1 cup dice onion	2 bay leaves
3/4 cup carrots, 1" pieces	
3/4 cup celery	
1 tsp. chopped garlic	

Method:

1. Set temperature to 375°F. Keep lid off. Heat oil in skillet.
2. Season meat with salt, pepper and flour. Add to hot oil. Brown on all sides. Do meat in 2-3 batches if necessary. Set aside.
3. Combine potatoes, onion, carrot, celery and garlic in skillet (add 1-2 tbsp. of oil to skillet if necessary). Cook for about 10 minutes, allowing some browning to occur.
4. Lower to 325°F. Add paste. Cook about 5 minutes. Add wine, let it boil about 5 minutes to remove alcohol.
5. Return browned meat with juices to skillet. Cover meat with stock, add seasonings and allow mixture to come to a boil. Reduce temperature to warming.
6. Simmer 2 1/2 to 3 hours or until tender. Turn the unit off.

Beef Stroganoff

servings: 4

Ingredients:

3 tbsp. olive oil
2 lbs. beef tenderloin, sliced 1/3" thick or sirloin tip
2 tbsp. butter
1/2 cups mushrooms, 1/4" slices
1/2 cup onion, sliced thin
1/2 cup sour cream
1 cup prepared beef gravy
1 tbsp. dijon mustard
salt and black pepper to taste

Method:

1. Set temperature to 350°F.
2. Heat oil. Saute beef until desired doneness. Remove and keep warm.
3. Add butter to the skillet. Saute mushrooms and onions.
4. Lower to 300°F. Add sour cream, gravy and dijon mustard. Simmer for 2 minutes.
5. Return the beef to the skillet. Season with salt and pepper
6. Steamed rice, noodles or risotto go well with this preparation. Turn the unit off.

CUSTOMER SERVICE

*If you have any questions
or problems regarding the
operation of your Deni Skillet,
call our customer service
department toll free:*

Monday through Friday

8:30 a.m. to 5:00 p.m.

(Eastern Standard Time)

1-800-DENI-VAC

1-800-3364-822

or email us at

custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Skillet is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.